

# Processing chicken meat for cold storage

Preserving Quality, Expanding Opportunity: Value Addition for Poultry

The "Processing chicken meat for cold storage" technology is a streamlined method for poultry processing. It uses mechanized equipment to convert raw chicken into value-added products and includes cold storage for long-term preservation and transport. It's designed for small and medium enterprises, with cooperative models for capital and volume generation.



Processed poultry products popular with consumers



**International Livestock Research Institute (ILRI)**  
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Technology originally documented by

ProPAS

Commodities

Poultry

Sustainable Development Goals



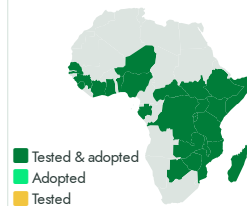
Categories

Transformation, Practices,  
Agri-food processing

Best used with

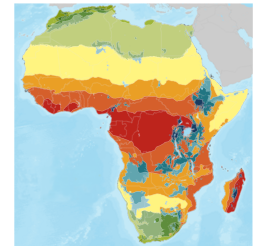
- [Mechanized Defeathering and Egg Sorting >](#)

Tested/adopted in



Where it can be used

This technology can be used in the colored agro-ecological zones.



Target groups

✓ This technology is **TAAT1 validated**.

8·7



Scaling readiness: idea maturity 8/9; level of use 7/9

Gender assessment **4**

Climate impact **6**

## Problem

- **Live market sales:** Hurt farmer profits, risk public health, cause shortages.
- **Unmet demand:** Can't satisfy growing need for ready-to-cook chicken.
- **SME challenges:** Lack resources to build processing plants, limiting participation

## Solution

- **Value addition and storage:** Converts raw chicken, enables long-term storage, ensures supply.
- **Hygiene and mechanization:** Ensures hygiene, uses mechanized processing.
- **SME empowerment:** Accessible tech, boosts participation in poultry.

Cost: \$\$\$ **500—1000 USD**

Prices of small electric processing machines

**15,600 USD**

basic processing plant with defeathering, cutting and storage lines for 500 chicken per day

ROI: \$\$\$ **303 %**

Internal return rate



Unknown



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<https://e-catalogs.taatafrica.org/org/technologies/processing-chicken-meat-for-cold-storage>

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